40920 and **40921**—Continued.

at the Quinta, who has been there 35 years, says that the trees were nearly as large when he first came on the property as they are now. It is a very distinct type; nowhere have I seen one which seemed to be closely allied to it or resembled it in all details. It should be tried in southern Florida." (*Popenoe*.)

For an illustration of trees of these mangos, see Plate I.

40922 and 40923. ORYZA SATIVA L. Poaceæ.

Rice.

From Constantinople, Turkey. Presented by Mr. G. Bie Ravndal, American consul general, through the American consul general at Athens, Greece. Received July 10, 1915.

40922. No. 91. *Broussa* rice. **40923.** No. 92. *Broussa* rice. See S. P. I. No. 39545 for previous introduction and description.

40924. Celtis audibertiana Spach. Ulmaceæ. Hackberry.

From Paris, France. Presented by the director, Museum of Natural History. Received July 12, 1915.

The form of $Celtis\ occidentalis\ cultivated$ in the gardens of the Paris Museum of Natural History. Leaves somewhat glaucous, scarcely shiny. Fruit-bearing pedicels two to three times as long as the petioles. Stones slightly larger than those of C, occidentalis of the more typical form.

40925. Phaseolus lunatus L. Fabaceæ.

Cape bean.

From Marseille, France. Presented by Dr. E. Heckel, director, Colonial Museum of Marseille. Received July 14, 1915.

"Phaseolus lunatus, kalamaka of the Malagasies. Cape beans have taken the second place among the agricultural products of Madagascar in exportation. In commerce, this large bean bears different names, haricot d'Orleans, haricot de Lima, de Parague, etc. It has been known in Madagascar for a very long time, and it is mentioned in the accounts of voyages before the seventeenth century. Its culture is practiced almost exclusively in the Provinces of Tulear and Morondava, situated at the southwest of the island. The alluvial soils of the deltas of this region suit it admirably, particularly those which are rich in micaceous elements. These are ordinarily recovered from bararatas, large reeds (Phragmites communis?), attaining 4 meters in height and submerged during the winter. The soil is prepared by superficial working. This preparation commences in March and April, as soon as the waters subside. The bararatas (reeds) are cut and burned; they shoot again, but the young shoots are broken down with a stick and this encroaching vegetation disappears. The seeds are planted in holes from 3 to 4 meters apart, in March and April. Harvest takes place from September to December. Almost all of the crops of cape beans are irrigated. Sells in Marseille for 65 francs per 100 kilos." (Heckel.)

40926. Canarium ovatum Engler. Balsameaceæ. Pili nut.

From Manila, Philippine Islands. Presented by Mr. H. T. Edwards, director, Bureau of Agriculture. Received July 19, 1915.

"Because of the easy digestibility of these nuts, they are being used in increasing quantities for the preparation of an infant food, the excess of oil being removed and the nuts ground to a paste.